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PATENT COOPERATION TREATY  
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INTERNATIONAL FILING DATE: 14	)	APPLICANT: NESTEC, S.A.
January 2003	)	
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TITLE: PREPARATION OF PRODUCTS	)	
HAVING ROASTED APPEARANCE	)	

TO: Mail Stop PCT  
Commissioner for Patents  
P.O. Box 1450  
Alexandria, VA 22313-1450

**PRELIMINARY AMENDMENT**

Please make the following amendment to the above-referenced application prior to examination on its merits:

In the specification, at page 1 after the title, and before the heading "Field of the Invention", please insert:

This application is a U.S. National Phase of PCT/EP03/00286 that was filed on January 13, 2003, that claims priority to EP Application Number 02001035.1 that was filed on January 18, 2002.

In the claims, please cancel Claims 1-9 and substitute the claims as written below:

1. Food composition having a coating for obtaining a roasted appearance after cooking wherein said coating comprising at least one of a source of pigments or colorants; and a source of proteins.
2. A food composition according to Claim 1 wherein the water content of the coating is similar to that of the product coated.
3. A food composition according to Claim 1 wherein said pigments or colorants represent from about 5% to about 20% of the weight of the coating.
4. A food composition according to Claim 1 wherein said pigment or colorant is at least one of a caramelized sugar, a powdered blood, a frozen blood, mineral oxides, and a combination thereof.
5. A food composition according to Claim 1 wherein said proteins represent from about 5% to about 20% of the weight of the coating.
6. A food composition according to Claim 1 wherein said proteins are selected from at least one of a plasma, a gluten, a blood source, and a combination thereof.
7. A food composition according to Claim 1 wherein said coating further comprises at least one of a thickener, a binder, an additive, flour, water and a combination thereof.